



# RECIPES

## Brady Family Just Add Wood Smoked Shredded Ham and Nectarine Salad

Screenshot the recipe to make this for your very own Big Picnic at home, and share your creations with us online @BradyFamilyIrl

**Cook Time: 20 minutes / Serves: 6**

### Ingredients:

1 pack of Brady Family Just Add Wood Smoked Shredded Ham  
4 ripe nectarines, stoned and cut into wedges  
Vegetable oil, for brushing  
120g pack crispy mixed leaf salad  
3 tbsp toasted 3 seed mix

### Dressing:

30g pack fresh basil, smallest leaves picked, the rest roughly chopped  
1 tbsp clear honey  
1 tsp Dijon mustard  
½ large lemon, juiced  
5 tbsp extra-virgin olive oil

### Method:

1. Crush basil leaves
2. Mix together mustard, lemon juice, olive oil and a dollop of honey.
3. Drizzle dressing over the salad leaves
4. Quarter the nectarines and brush with a little vegetable oil
5. Carefully place on hot griddle and give them one minute on each side
6. Add nectarines to salad
7. Add Brady Family Wood Smoked Shredded Ham
8. Drizzle over a little more dressing
9. Sprinkle with pine nuts
10. Delish!